

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date:	9 February 2022		
	DAY	MONTH	YEAR
Requested by:	Kevin Vargas, Commun	ity Media and Constituent Liaison	
1	NAME	Position	
Transmitted by:			
11 0 110111100000 0 j t	ICE Denver Field Office	Executive Review Unit	
	NAME	Position	
Were electronic files sent?			
YES ☑	No □		
How many people are curren	ntly being cohorted/qu	arantined due to sickness?	
Number of people currently	cohorted/quarantined	due to sickness:	140
FORMAL COUNTS: 2.8	V. A.		
How many people were mos	t recently formally co	unted in this facility?	
Number of people mo	ost recently formally c	ounted in the facility:	497
How many people formally	counted in this facility	describe themselves as the	following gender?
Female: 52			
Male: 445			
Nonbinary: n/a	<u> </u>		
Prefer not to say:	n/a		

How many people formally counted in this	facility describe themselves as transgender?
Number of people that describe the	
How many people have been brought into t	the facility this week?
Number of people brought into the	facility this week: 17
How many people have left the facility this	s week?
Number of people who left the facil	ity this week: 69
How many people and where did those who	o left the facility go?
Released into community: unknown	own
Formally removed from the United	States: unknown
Moved to other facility: unknow	vn
Other: unknow	
How many people are currently being hous	
Number of people who are being ho	
Female: 52	140
T email.	
Male: 97	
COVID-19 CONFIRMED CASES*:	New Cases this week: Total to date since March 30, 2020:
Individuals Housed in GEO Facility:	45 910
ICE Detainees:	68 698
ICE Employees:	
1 ,	
GEO Employees:	2 216
DOCUMENTS RECEIVED:	
Daily Kitchen Opening and Closing	c Checklists
n =	
RECEIVED ☑ Daily Foods Production Service Re	NOT RECEIVED □
Daily Foods Production Service Re	NOT RECEIVED □ cords
	NOT RECEIVED □
Daily Foods Production Service Re **Received \overline{\pi} Temperature Logs **Received \overline{\pi}	NOT RECEIVED □ cords
Daily Foods Production Service Re **Received Temperature Logs **Received Law and Leisure Library Logs	NOT RECEIVED □ cords NOT RECEIVED □ NOT RECEIVED □
Daily Foods Production Service Re **Received \overline{\pi} Temperature Logs **Received \overline{\pi}	NOT RECEIVED □ cords NOT RECEIVED □

^{*}All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department Version 1.3

SUPPLEMENTAL NOTES:

Request for information made on February 7, 2022. All population numbers current as of February 14, 2022.

KITCHEN DOCUMENTS:

Opening/Closing Checklists and Menu provided, see attached documents.

MEDICAL:

Johnny Choate, Facility Administrator, provided the following weekly update on medical staffing which is current as of February 9, 2022:

- 1 Health Services Administrator
- 2 PA's
- 1 Medical Doctor
- 9 RNs
- 8 LPNs
- 2 Psychologist
- 1 Licensed Clinical Social Worker
- 3 Medical Records Clerks
- 1 X-ray Technician
- 4 Telepsychiatrists
- 2 Dentists (part-time; 40 hours/week total)
- 1 Dental Assistant
- * denotes change in staffing level from previous week

TEMPERATURE CHECKS:

Logs provided; see attached documents.

LAW LIBRARY:

Logs provided for February 2, 2022- February 7, 2022 but not attached as they contain personally identifiable information. Logs record law library usage by dorm, which ranged from one to twenty detainees visiting the law library at each provided opportunity. Logs indicate that dorms that did not use the library were either new intake dorms, on restriction, or detainees were offered time in the library and refused.

COVID-19 Updates:

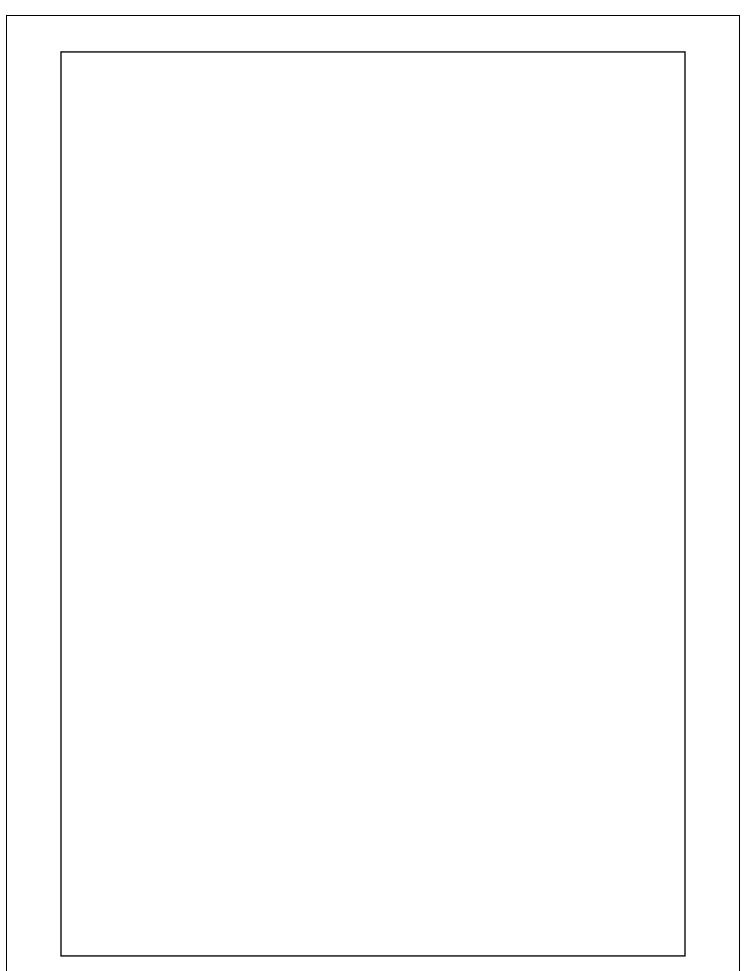
Aurora Fire Rescue received an update from the GEO Facility Administrator related to COVID-19. They informed us that they have zero (0) positive cases for ICE staff, and two (2) positive cases amongst the GEO staff. They have also reported forty fice (45) positive cases this week amongst the ICE detainees, and zero (0) positive cases amongst USMS detainees.

Official COVID-19 statistics for "ICE Detainees under COVID Monitoring" provided via ICE.gov. The numbers in this report are accurate as of February 14, 2022.

Statistics for "Total Individuals Housed in GEO Facility" and "GEO Staff" are verified via Aurora Fire Rescue and are current as of February 11, 2022.

Vaccination Rate:

Reported from Tri-County: GEO reported a vaccination rate of 76% among their staff. Detainee rates will have to be obtained from ICE headquarters.



ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities. Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	5/15/2021 BREAKFAST	LUNCH	CYCLE 1 WEEK-AT-A-GLANC DINNER
MONDAY	Dry Cereal	Chicken Leg Quarter	Fideo w/ Meat Sauce
	Scrambled Eggs	Cream Gravy	Green Beans
	Diced Potatoes	Whipped Potatoes	Tossed Salad
200	Tortilla	Carrots & Peas	Dressing
	Salsa	Pinto Beans	Garilc Bread
	Sugar	Fruit Cobbler	Fruit
	Coffee	Dinner Roll	Fortified Sugar Free Beverage
	Milk 2 %	Margarine	i orimor onder thes nessiable
	MANAGE FO	Fortified Sugar Free Tea	
TUESDAY	Dry Cereal	Stir-Fry	T-Ham Macaroni Cheese Casserole
CLODA	French Toast	Mixed Vegetables	Beans «
	Syrup	Rice	
110	Breakfast Sausage	Tossed Salad	Cabbage
$\mathcal{T}'_{I_{I_{I}}}$	-		Combread
0	Margarine	Dressing	Margarine
	Sugar	Dinner Roll	Brownie
	Coffee	Margarine	Fortified Sugar Free Beverage
	Milk 2 %	Fortified Sugar Free Tea	
WEDNESDAY	Farina	Beef and Bean Burrito	Polish Sausage
	Coffee Cake	Spanish Rice	Refried Beans
10	Breakfast Sausage	Hominy	Grilled Potatoes
7	Fruit	Salsa	Salsa
· o ·	Margarine	Chéese	Tortilla
	Sugar	Cornbread / Margarine	Peaches
	Coffee	Tossed Salad / Dressing	Fortified Sugar Free Beverage
	Milk 2 %	Fortified Sugar Free Tea	
HURSDAY	Cream of Rice	Fajita w/ Tortilla	Chicken Patty
	Pancakes	Grilled Onions & Bell Pepper	Green Beans
6 -	Syrup	Spanish Rice	Com
132	T-Ham, Sliced	Refried Beans	Potatoes
1	Margarine	Salsa	Margarine
•	Sugar	Garden Salad/Dressing	Roll
	Coffee	White Cake / Iced	Fortified Sugar Free Beverage
	Milk 2 %	Fortified Sugar Free Tea	
RIDAY	Oatmeat	Taco Meat	Tuna Salad
	Scrambled Eggs	Com	Potato Wedges
	Cream Gravy	Pinto Beans	Mixed Vegetables
1ch	Biscuit	Salsa	Shredded Lettuce / Dressing
2	Margarine	Shredded Lettuce	Bread
	Sugar	Shredded Cheese	Ketchup
	Coffee	Tortillas	Yellow Cake
	Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
ATURDAY			
ATURDAT	Dry Cereal	Chicken Salad	Salisbury Steak
8/	Fried Eggs	Vegetarian Beans	wi Gravy
30	Bread / Margarine	Corn Salad	Rice
1/5	Fruit	Lettuce	Greens
	Jelly	Bread	Salad w/ Dressing
	Sugar	Pineapple Cake	Combread
,	Coffee	Fortified Sugar Free Tea	Margarine
	Mik 2 %		Fortified Sugar Free Beverage
UNDAY	Oatmeal	Turkey Ham, Sliced	Beef and Bean Burrito
	Scrambled Eggs	Potato Salad	Spanish Rice
	Creamed Meat Gravy	Colesiaw	Refried Beans
100	Diced Potatoes	Lettuce	Salsa
5/10	Biscult	Onion Slice	Lettuce
	Margarine	Bread	Dressing
F.	Inter Service		
Fr.	Sugar	Salad Dressing	Cheese
7	•		<u>-</u>

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER





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FOOD SERVICE UNIT: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Time: ()3/() AM **PM** Date: Shift Checklist PM Comments No Yes No Yes All areas secure, no evidence of theft Workers reported to work, no open sores, 15/1 Machine STOP WORKIN fever, cough, shortness of breath, chills, no skin infection, and no diarrhea X Kitchen is in good general appearance Was Check UN Defore realing All kitchen equipment operational & clean 4Touls not signed in Kille, KALSE, Kla KN44 All tools and sharps inventoried All areas secure, lights out, exits locked Menu Items PRODUCTION SHEET Breakfast Temperatures Menu Items Temperatures I --- ch Menu Items Rice 1 other Solan Cheese 40 1109.8 F150 179.1 PT Dinner Temperatures Temperature Wash 150+ **DISH MACHINE** Rinse180+ If Needed Temperature according to manufacturer's specifications Breakfast and chemical agent used in Final Rinse 152 180 Horking Lunch Dinner Wash 110 F Rinse 110 F **POT and PAN SINK** Temperature Sahitizer-200ppm Final Rinse Temps determined by chemical agent used Breakfast Lunch Dinner Freezer 0 Walk-in **Temperature** Walklin FREEZER and WALK-IN 35-40 F or below 35-40 F Record temperatures, Freezer and Walk-ins AM 369 Record temperatures, Freezer and Walk-ins **PM** Area L Area DRY STORAGE Temperature 45-80 Area 1 Record temperatures Dry Storage Areas AM 63 Record temperatures, Dry Storage Areas PM 109 Hot-Water Temps in sink AM PM 20

Signature, Cook Supervisor (AM)

2/8/22

Signature, Cook Supervisor (PM)

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FOOD SERVICE MANAGER

NF-6-2-20



Date: 25 22		satur	day		Time	: 3! [SAI	1 Time	:1862	PM
Shift Check	list	A	M	P			Comi		
		No	Yes	No	Yes				
All areas secure, no eviden	ce of theft		M		X				
Workers reported to work,	no open sores,		X		X				
fever, cough, shortness o	f breath, chills,		X		X,				
no skin infection, and	no diarrhea		X.		X				
Kitchen is in good general	appearance		X		X,				
All kitchen equipment oper	ational & clean		X		X				
All tools and sharps invento	oried		X		X				
All areas secure, lights out,	exits locked		X		X		Α./		
PRODUCTION SHEET	Menu Items	weight	N. S. S.	2000	thrit	18/14 magni	Cichi :	(2) m	
Breakfast	Temperatures	KT	176	2T	127	VI 38	LTX	5 31	
	Menu Items	harend	S. Mills	coined	dhir	med macapité	Skew		
J ¬ch	Temperatures	36	197	37	08	RTPT	DT		
<u></u>	Menu Items	SEANS	die	SPAN	195°	Sin and the	Brit 12	DIR	//
Dinner	Temperatures	180	175	170	175	R1 20	RT 3	8	//
DISH MACHINE		Temperature			Wash 150+	Rinse18	80+ If N	eeded	
Temperature according to manufactu	rer's specifications	Breakfast			154	18			
and chemical agent used in Final Rin	se			Lunc	ch	153 184			
				Dinn	er	162	18	l'III	
POT and PAN SINK			Те	emper	ature	Wash 110 F	Rinse 110	F Sanit	izer-200ppr
Final Rinse Temps determined by ch	emical agent used			Break	fast	125	17	J 70	Door
				Lunc	ch	128	13	Y D	MUDEN
				Dinn	er	127	12:	5 00	no por
FREEZER and WALK-IN		Те	mper	ature		Freezer 0 or below	Walk-in 35-40 F	Walk-in 35-40 F	PFI
Record temperatures, Freezer and Walk-ins					AM	-10.5	362		8
Record temperatures, Freezer and Walk-ins					PM	-14.6	37.9	39.2	
DRY STORAGE		Temperature 45-80			80	Area 1	Area 1	Area	
Record temperatures Dry Storage Areas		AM				68	(08		
Record temperatures, Dry Storage Areas					PM	60	60		
Hot- Water Temps in sink		AM	,	PN	Л				

Signature, Cook Supervisor (AM)

Vucney by An Signature, Cook Supervisor (PM) NF-6-2-20



Cycle

Friday Date: 02-04-22 Time: 0315 AM Time: 1400 PM PM Comments Shift Checklist AM No No Yes Yes Z All areas secure, no evidence of theft × X Workers reported to work, no open sores, fever, cough, shortness of breath, chills, X no skin infection, and no diarrhea Kitchen is in good general appearance All kitchen equipment operational & clean All tools and sharps inventoried All areas secure, lights out, exits locked 35 Colt Dalmetal Menu Items Wilk PRODUCTION SHEET 183 Temperatures Breakfast Menu Items raco Temperatures 181 170 Menu Items 174 40 **Temperatures** 40 Dinner Wash 150+ Rinse180+ If Needed Temperature DISH MACHINE Temperature according to manufacturer's specifications 156 Breakfast 182 and chemical agent used in Final Rinse 160 Lunch Dinner Wash 110 F Rinse 110 F Sanitizer-200ppm Temperature POT and PAN SINK 118 Final Rinse Temps determined by chemical agent used Breakfast 118 Lunch 120 121 Dinner 120 120 Walk-in Walklin Freezer 0 **Temperature** FREEZER and WALK-IN or below 35-40 F 35-40 F AM m83 37 Record temperatures, Freezer and Walk-ins Record temperatures, Freezer and Walk-ins PM -11.2 37 34 Area 1 Temperature 45-80 Area 1 Area DRY STORAGE Record temperatures Dry Storage Areas AM PM Record temperatures, Dry Storage Areas Hot-Water Temps in sink PM AM 105 170

Signature, Cook Supervisor (AM)

nature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

NF-6-2-20

DATE

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Cycle

Date: 2/3/22 Shift Checklist						e:03 10 AM Time:/330 PM				
Shift Check	list		M	Pl	M		Con	nments		
All groon googyee are seed to	CALC	No	Yes	No	Ye					
All areas secure, no eviden	ce of theft		X	- 190 Y	Y	K-9				
Workers reported to work,	no open sores,		X		X					
fever, cough, shortness o	t breath, chills,		X		X				†	
no skin infection, and	no diarrhea		X		X					
Kitchen is in good general a	appearance		X		¥				_	
All kitchen equipment oper	ational & clean		X		X				-	-
All tools and sharps invento	ried		V		4					
All areas secure, lights out,	exits locked		Ŵ		t					
	Menu Items	Creen	OVC		F		. 1		4 4	Z T
PRODUCTION SHEET		Cross Cross	N. N.	Caley	Val.	Mass) Ca	W. W.	3	in m	30
Breakfast	Temperatures	101	101	NT.	197	111	0 01 1	0	18	
	Menu Items	191	170	401	183		I Pt.	35 1	TR	
1	iviend items	taj pr	out to	124	Con	Sape Sy	I dressi	We N	per	30
Lunch	Temperatures		FO.	100	1			1 0	1	1
	Menu Items	181		190	178		YET VE	2ty R	FRI	
_	Miena Items	Critical	C1 15	Cha	Tister	110 (2an)	gent 5)	CRIT A	ľ	
Dinner	Temperatures	187	nn	.00	1	8.	Qr.	X20 8		-/
DISH MACHINE	Temperatures	101	110	1,10	110	30 8	BIS	3 R	/	
emperature according to manufacture	r'e sperifications	Temperature						80+ If	Neede	ed
od chemical agent used in Final Rins	a a observirentibits		E	Breakfa		152	182			
and about doct in I that Kins				Luncl		156	181			-
OT				Dinne	r	161	182			_
OT and PAN SINK			Ter	npera	ture	Wash 110 F	Rinse 11	0 F Sai	itizer-2	200pp
nal Rinse Tomps determined by cher	nical agent used		В	reakfa	ıst	115	117	2		
				Lunch	1	120	IZC	20	DOP	am
				Dinne	r	110			OPF	
REEZER and WALK-IN		Ton	nperat			Freezer 0	110	12	000	em
		101	uherai	lure		or below	Walk-in 35-40 F	Walk- 35-40	n	
Record temperatures, Freezer and Walk-ins				A	M	-13		35-40		-
Record temperatures, Freezer and Walk-ins					M	-14.4	36.7	37	0	-
DRY STORAGE		Temper	ature			Area 1	Area 2	51		-
Record temperatures Dry Storage Areas		Temperature 45-80							+	
Record temperatures, Dry Storage Areas					M	68	68			
ot- Water Temps in sink		AM		PM	I.A.T	60	60			
THE WALLET		116		1//						

Signature, Cook Supervisor (AM)

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Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER
NF-6-2-20

DATE

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Cycle

Shift Check	list	AM		P	PM		Comm			nts		
		No	Yes	No	Yes							
All areas secure, no eviden	ce of theft		X.		X							
Workers reported to work,			1X		×							
fever, cough, shortness o			1		×							
no skin infection, and			V		X							
Kitchen is in good general a	appearance		X		¥							
All kitchen equipment oper			X		×							
All tools and sharps invento			X		¥							
All areas secure, lights out,	exits locked		1		Ý							
	Menu Items	ar.	.0	X	100	- 09-		os.		3		(4)
PRODUCTION SHEET		Karina	S ang	L. K.	30.00	000	wit	Sold Sold	Elip	200	Salt.	3000
Breakfast	Temperatures	193	112	25	38	PI	VI	12 t	0	1 R	1 (-87	107
	Menu Items	1.0	1.00	Er,	a.	4	E.	July.	400			
		Brixo	200	Conney	30	metal	and a	Sea Hand	Sec. Ass.	Track.	12	67
Lunch	Temperatures	182	189	181	Pt	0-1	39	PT	VET	38		175
	Menu Items	May.	10	50	1	die	SUE	00.	1-3	100	- /	
		BERM	64WLD	2800	(do	VOIN	BILLE	MARIO	,			
Dinner	Temperatures	195	170	160	38	RT	25	30	/		/	
DISH MACHINE	, parent	Temperature			Was	h 150+	Rins	e180-	+ If	Veeded	i	
Temperature according to manufacture		Breakfast			15	2	18	/				
and chemical agent used in Final Rin	se			Lunc	ch	15	Y	18	5			
		1		Dinn	er	15	3	181	0			
POT and PAN SINK			Te	emper	ature	Wash	110 F	Rinse	110 F	Sar	itizer-20)Oppm
Final Rinse Temps determined by che	mical agent used			Break		11	1	111		1	1000	2.7100
				Lunc	h	11	1	1	11	7	OU	pa
				Dinn	er	1/7	5	1/	0	1	DD D	nn-
FREEZER and WALK-IN		Te	mper	ature		Freeze	r 0	Walk-	in \	Walk-	n p	//n
<u> </u>						or belo		35-40	F 3	5-40	F	
Record temperatures, Freezer and Walk-ins					AM	-10	.6	36		38.		
Record temperatures, Freezer and Walk-ins					PM	-11.	0	37.		36.	5	
DRY STORAGE		Tempe	eratur	e 45-8	30	Area		Area 1		rea I		
Record temperatures Dry Storage Areas					AM	6	8	68				
Record temperatures, Dry St	orage Areas				PM	6	2	60				
Hot- Water Temps in sink	***	AM		PN	1							
		110		120	5							

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

NF-6-2-20

2/3/22

Signature, Cook Supervisor (PM)

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Cycle 1

Shift Check	list	AM		P	Time PM				me:		PM	
		No	Yes	No	Yes					100		
All areas secure, no eviden	ce of theft		V	164	X							
Workers reported to work,			X		X							
fever, cough, shortness o	f breath, chills,		×		X							
no skin infection, and			X		X							
Kitchen is in good general	appearance		×		X							
All kitchen equipment oper			×		X							
All tools and sharps invento			×		X							
All areas secure, lights out,					X							
PRODUCTION SHEET	Menu Items	Street	Kings &	O poet	hais	ili	WE	3rw	-Jags	89.	Krick	300
Breakfast	Temperatures	RI	193	1991	37	25	NT	VI	RT	12		127
	Menu Items	Str. S	Myred.	<i>will</i>	5000	Dres ha	100	raxa	Kea		all as	101
I ייnch	Temperatures	183	170	111	39	RT	RT	38	ret	e	RT	
	Menu Items	1005Side	Beans	celebil	Cochbad	2 gain	Margins	Denkin			PO(
Dinner	Temperatures		1993	1701	RI	22	20	PI				
DISH MACHINE			Te	mper	ature	Was	h 150+	Rinse	180+	TEN	Veeded	
Temperature according to manufactur		Breakfast			15:		181	100	AA 1	vecueu		
and chemical agent used in Final Rins	se .			Lunc	ch	15		180)			
		Dinner			er	15		19				
POT and PAN SINK			Te	mper	ature	Wash	110 F	Rinse		San	tizer-20	0ppm
inal Rinse Temps determined by che	mical agent used			Break		12	9	129		2	(1))00	144
				Lunc	h	12	<i>y</i>	12=)	5	MA	one
				Dinn	er	IVE	5	120		2	COPPI	
FREEZER and WALK-IN		Te	mpera	ature		Freeze	r 0	Walk-i	n V	alk-i		
						or belo	w	35-40 1		5-40		
Record temperatures, Freezer and Walk-ins					AM	-12.3		38,4		8.6		
Record temperatures, Freezer and Walk-ins		PM				-10,		36.		39.4		
DRY STORAGE		Temperature 45-80				Area 1		Area 1		ea-l-		
Record temperatures Dry Storage Areas		AM				65		-64	6	4		
Record temperatures, Dry Sto	orage Areas				PM	68	5	69				
Hot- Water Temps in sink		AM		PM								
		119		120)_							

Signature Cook Supervisor (AM)

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FOOD SERVICE MANAGER

DATE

NF-6-2-20



cycle 1

Shift Check	list	T A	M	P	PM		:03/O AM Time: Commen		nte	PM		
		No	Yes	No	Yes				.111110	1112		_
All areas secure, no eviden	ce of theft	1	X	Maria Sa	V							
Workers reported to work,			X		X					+	1	
fever, cough, shortness o			X		X					-	-	
no skin infection, and			X		X						1	-77
Kitchen is in good general			X		X	1					İ	
All kitchen equipment oper			X		X.							
All tools and sharps invento			X		X							
All areas secure, lights out,			X		X				_			
PRODUCTION SHEET	Menu Items	Peredi	~. (08)°	ed on	roxilli	Str.	MIT	C. Syn	Blood	wix	250	
Breakfast	Temperatures	DT	177	193	01	V7	35	n+	07	ET	RI	
	Menu Items	3/14	Crisins	QÖÖ	Mary	Or of the second	Chy Style	Din's	The	Va.	1	7 +
Lunch	Temperatures	196	169	170	187	124	2	RT.	10	Pel	10 T	18
	Menu Items	Fidelo		Saled	20115	MARINE	Dent	Margar .	~10		K	100
Dinner	Temperatures	(970	Ho	40	21	40	20	30				+
DISH MACHINE			Te	mper	ature	Wash	150+	Rinse	120-	Ter	Veede	a
Temperature according to manufactur	er's specifications	Breakfast			150		18	100	111	recue	ul	
and chemical agent used in Pinal Rins	se			Lunc		100	2	181				
				Dinn		160		188			=>	
POT and PAN SINK			Te	mper	ature	Wash 1		Rinse		San	tizer-2	Onnn
Final Rinse Temps determined by che	milcal agent used			Breakt		129		128		1	000	u 9940
				Lunc		130		131		20	ect.	pan
				Dinne	er	112		120.	1		and a	1
FREEZER and WALK-IN		Te	mpera	ture		Freezer or below	0	Walk-ii 35-40 H	1 V	Valk-i 5-40 I		-
Record temperatures, Freezer and Walk-ins					AM	-10		38.3		9.4		
Record temperatures, Freezer and Walk-ins					PM	- 105		38.1		9.3		
DRY STORAGE		Tempe	rature			Area 1		Area		rea I		
Record temperatures Dry Storage Areas		AM				3	68					
Record temperatures, Dry Storage Areas					PM	68		68				
Hot- Water Temps in sink		AM		PM		للساؤد		- 4				
		119		118					1			

Signature, Cook Supervisor (AM)

GER DATE

Signature, Cook Supervisor (PM)

hiana 1/31/2022

FOOD SERVICE MANAGER

NF-6-2-20

GEO Aurora ICE 3130 N. Oakland St

	Temperature °F
A-1 A-2 A-3 A-4	71.21 70.31 70.00 69.21
B-1 B-2 B-3 B-4	66.40 68.90 71.91 69.80
C-1 C-2 C-3 C-4	68.31 68.42 68.31 68.71
E-1 E-2	69.80
D-1	71.12
ISOLATION	69.41
PATIENT ROOM	69.80
INTAKE/RECEIVING Tank Temp S-12 Present Value	72.31 0.00
BOILER-3 Universal Input[1]	126.60
LAUNDRY ROOM MAU-2 and BOILER-4 Universal Input[13]	59.61



Temperature Log South Building

195 Aurora Detention Center 11901 East 30th Street

Aurora, CO 80010

Date: Monday, February 07, 2022

	Unit	AIR	WATER/sink	Shower #1	Shower #2
2-7-32	South-A	71.7	1041	1041	104.1
)	South-B	71,6	1042	104.1	104.2
	South-C	72.4	104.1	104.1	104.1
	South-D	71.5	1043	104.2	1092
	South-E	7/9	104.2	104:1	104,1
	South-F	1.	unoccupied	P	
	South-G	71.4	104.2	104.2	1042
	South-L	72.7	101.1	104.1	1042
	South-M	72,5	104.2	104.2	104.2
	South-N	71,4	104.1	104.1	104,1
	South-X	73.3	1041	1042	104.1
	South-Y	71,7	o (whiel		
	South-Z	70,1	104.2	1042	104.2
	South SMU	69.7	104.7	KO46	104.7
	South SMU Shower 3		104.7	104.6	ION/A
	MED ISO- Room 1	69.9	184.1	N/A	N/A
	MED ISO- Room 2	69.8	104.1	N/A	N/A
	MED ISO- Room 3	69.8	104,1	N/A	N/A
<i>()</i>	MEDICAL	N/A	N/A		

PRINT.	
T WATTA T .	

Sean Harson

SIGN:

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



Monday, February 07, 2022 North Building Temperature Log

195 Aurora Detention Center

3130 Oakland St.

Aurora, CO 80010

Secure	Services Total
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Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
2-7-22	A-1		104.5	104.7	104.5	104.6	104.7	1077	109.5
	A-2		104.7	107.6	104.6	104.7	107.6	104.6	109.7
	A-3		104,6	104,5	104,6	1046	104.7	104.6	1045
	A-4		104.7	104 6	1046	109 5	104.7	104.6	104.6
	B-1		104.6	104.6	104.5	104.6	104.7	104.4	107.5
	B-2		104.5	104.6	104.3	109.7	104.6	1045	104.5
	В-3		1047	104.7	107,6	104.7	1095	1046	104.6
	B-4		1096	104.5	107.5	1045	1046	104.7	107.5
	C-1		1046	107.6	104.7	104.6	104.5	104.6	104.6
	C-2		104.5	104.5	1047	104-6			1045
	C-3		1043	109,9	104.5	104.5	104.3	104.5	107.6
	C-4			1045		104.6	104.5	104.4	104.3
	D-1		104.7	1045	104.4	104,5	N/A	N/A	N/A
	D-2		104.5	104.5	1095	X64.3	N/A	N/A	N/A
	E-1		104.5	104.4	1045	1048	N/A	N/A	N/A
	E-2		104.4	104.5	104.5	1044			
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
4	Intake	N/A			N/A	N/A	N/A	N/A	N/A

PRINT		_ SIGN:							
Write Legi	bly	4							
Medical Sh	owers Te	mperature	Log						
	Name:	Date:							
ROOM	542	540	538	536	534	523	522	Tub Room	
Air:	69.8	69.7	69.8	70:1	69.8	69.4	6914		
Water:	109.9	104.9	104.9	104.9	104.9	104.9	104.9	104.9	

Temperature Taken with a Fluke Mod 52 Digital Thermometer